

ARLENE'S SHEET APPLE PIE Grandma Schultz

Ingredients For Crust

2 ½ Cups Flour
1 Tbs. Sugar
1 tsp. Salt
1 Cup Lard or Crisco
2 Egg yolks plus enough milk to make 2/3rds cup
2 handfuls of crushed Corn Flakes (spread over bottom of crust)

Ingredients For Filling

10 Granny Smith (the green ones) apples
1 Cup Sugar and Cinnamon mixture
Egg whites beaten and brush over top of crust
Flour

Ingredients For Icing

¾ Cup Sifted Powdered Sugar
1 Tbs. Milk
Few drops of Vanilla extract
Tablespoon Butter
Coffee can be used to add flavor in addition to or in replacement of milk for added flavor

Preheat Oven to 350 degrees. Baking time is around 45 minutes.

Prepare crust and roll out on flat surface enough to fill bottom of cookie pan. Add flour or egg/milk mixture to desired consistency. Spread a few handfuls of Corn Flakes on top of the bottom crust. Peel, Core and slice apples and place in plastic bag with a few tablespoons of flour and shake till well coated. Place coated apples in crust and pour sugar and cinnamon mixture evenly over the top of the apples. Lay top crust over the top and form edges of crust. Spread egg whites over top of crust and bake.

SOUR-KRAUT HAMBURGER HOT DISH

Ingredients

3 Lbs. Hamburger - browned
1 Large Onion
Now add: garlic powder or salt (lightly) salt and pepper. Do not drain.

In roaster put:

2 Cans Cream of Chicken Soup
1 Can Cream of Celery Soup
1 qt. Jar Sour-Kraut with juice

Boil 1 large bag wide egg-noodles and drain. Add butter to noodles. Add hamburger to soup mixture then add noodles. Bake for 20 minutes at 350 degrees.

-Recipe From: Jan Weinzek- Aunt Peggies Staff.

Buttermilk Chocolate Cake

Ingredients for Cake

Dissolve - 1 ½ tsp baking soda in ½ Cup buttermilk -set aside-ar

In Saucepan melt:

1 stick oleo/margarine
½ Cup oil (Crisco/Wesson/etc)
1 Cup water

Now bring to a boil and pour over:

2 Cups sugar
¼ Cup dry baking cocoa
2 Cups Flour

Mix together with beater (mixer) and add to the above:

2 beaten eggs
1 tsp Vanilla
Buttermilk and baking soda mixture

Pour into a greased and floured jellyroll pan or large cookie sheet with sides.
Bake 20 minutes in a 350 degree oven. Prepare Frosting while cake is baking.

Ingredients for Frosting For Buttermilk Chocolate Cake

1 Stick oleo/Margarine (Melted)(Cooled a little)
1/3 Cup buttermilk
Mix together

Pour above in bowl over;

1 box powdered sugar - eg. 4 Cups
¼ Cup dry baking cocoa
1 Cup nuts (chopped) walnuts or pecans
1 tsp. Vanilla

Pour over cake when cake is still warm - spread softly.

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